WEINGUT STIFT KLOSTERNEUBERG ZIERFANDLER-ROTGIPFLER
2024

Country
Austria

Region
Thermenregion & Gumpoldskirchen

Varietal
50% Zierfandler
50% Rotgipfler

Winemaker
Robert Krammer

Alcohol Content
14.4%

Total Sulfur
No data

Residual Sugar
7.1 g/l

Acidity
5 g/l



HISTORY

Founded in 1114 by Leopold III (Saint Leopold the Good), Weingut Stift Klosterneuberg is Austria's oldest wine estate. According to the legend, Margrave Leopold III founded the Klosterneuburg Abbey at the place where he found the wedding veil of his wife Agnes, which had been blown off her head on their wedding day. The foundation stone was laid on 12 June 1114. In 1133 the Order of the Augustinian Canons settled at Klosterneuburg upon Leopold's initiative.

With 108 Hectares of vineyards it is one of the country's largest and most renowned estates. The vineyards are situated in selected top locations in Klosterneuburg, Vienna, Gumpoldskirchen and Tattendorf.

With nearly 1,000 years of history, the Augustinian Cannons continue to innovate while being rooted in tradition, from founding a school of viticulture and oenology -where the varietal Zweigelt was crossed- to contemplating and planning about the future, becoming Europe's first carbon neutral winery in 2009.

VINIFICATION and MATURATION

Hand harvested, de-stemmed, pressed. Skin contact for 6 hours, aged in stainless steel for 6 months before bottling.

VINEYARD

South facing at 240m-300m, vines are planted to brown earth containing limestone.

TASTING NOTES

A light straw-yellow wine with a mineral, tropical nose. The aromas of ripe mango are underpinned by stone fruit and citrus fruits on the palate.

FOOD PAIRING

King salmon, sushi, roasted chicken, Ramen, Thai coconut curry, prawns vindaloo.

BOUTIQUE WINE COLLECTION
SELECTED BY BRUCE MCNAMEE